



A woman in search of Mediterranean passions



Passion makes perfect

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THE PEOPLE OF CRETE

15:06:2010

I've heard that the people of Crete simply love life – just as well as rumour has it they live longer than most of us!! Could their amazing home-grown food, glorious weather, or local olive oil be responsible? I want to know what their secret is, so I'm heading to Greece's largest [...]

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I'M OFF TO GREECE

15:06:2010

Where can you experience stunning snow-capped mountains, and golden, sun-kissed beaches? Untouched areas of tranquillity, and vibrant cosmopolitan cities? Rich heritage, ancient culture, and unique cuisine? Why the ancient paradise of the gods of course! I'm off to Greece to discover if it really does have it all. I was on my [...]

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SPAGHETTI BOLOGNESE DOESN'T EXIST!

15:06:2010

The first thing I cooked as a child was spaghetti bolognese – some may have considered fairy-cakes, or flapjacks more appropriate, but spag bol was my favourite thing, so that was that! Little did I know as I proudly presented my family with my lumpy, tomato-packed creation, that in Italy there is technically no such thing!!

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RICH, DARK & ITALIAN

15:06:2010

After an early start and a relatively easy drive out of Bologna in a north-easterly direction, I found myself on the outskirts of the medieval city of Modena.

But for now, the delights of the city would have to wait. I was keen to find the darkest, richest balsamic vinegar I could find, so I headed off into the surrounding countryside, south of the city, to track it down.

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A PASSION FOR PARMA

15:06:2010

Two of my most favourite foods are Parmesan and Parma ham. Both must be produced, by law, within the Emilia-Romagna region, close to the attractive city of Parma. So it was without question that I hit the road and headed directly for it.

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THE ADVENTURE BEGINS

15:06:2010

'The Mediterranean' – the words alone conjure up feelings of warmth, health and vitality.

My name is Katie Bishop. I am a food writer, based in London, who loves to travel, and loves to eat even more than that. My passions are my motivation, and I will be spending the next few months travelling through the [...]

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Our Mission



Katie Bishop

The Mediterranean lifestyle is about the perfect balance between work and leisure, food and friends. Our foodie expert Katie Bishop is travelling through seven different regions of the Mediterranean looking for each area's secret passions and hidden gems. Read her online diary to share her discoveries...



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Bertolli



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mediterranean passions



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MEET THE BERTOLLI FAMILY

At Bertolli, we believe that the way you cook and eat should be at the heart of how you live your life. The Mediterranean lifestyle is about enjoying food along with friends and family – and appreciating the simple things life has to offer.

This enriching approach to everyday life gains extra gusto when it's married with Italian passion. At Bertolli we say that "passion makes perfect" – which is why we put so much passion into our food.

Bertolli's authentic Mediterranean foods are an easy way to bring a little taste of Italian culture into your home. Pasta, bruschetta and plenty of salads and vegetables are central to the Italian way of eating and Mediterranean diet. Wherever you are in the world, Bertolli pasta sauces and olive oil spreads bring you closer to the Italian way of life.

For more of Bertolli's passion and gusto, visit www.bertolli.co.uk.

Discover Bertolli olive oil spreads

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OUR HISTORY AND HERITAGE



Olive oil is what has made the Bertolli name famous around the world. Our Mediterranean foods and olive oil offer a taste of the Mediterranean lifestyle. And our name is as rich in tradition and history as our foods are rich in flavour.

Our story starts in 1865 in Tuscany. Francesco and Caterina Bertolli sold the family's olive oil from a shop underneath the family home in the beautiful little town of Lucca. In the 1890s, Francesco's five sons travelled abroad to the USA, Australia, Brazil, Argentina and Africa, where they brought the Bertolli name to the world's attention.

And now our passion and gusto have made Bertolli into an international brand. Our authentic Italian foods now include healthy olive oil spreads and traditional pasta sauces.

But as much as Bertolli has grown, we've made sure that some things stay the same. We say that "passion makes perfect" – and we pour our passion into ensuring that our olive oils remain not only famous, but also loved for their high quality and flavour.

We aim to bring a taste of the Mediterranean lifestyle to people around the world, putting the same gusto into every product today as we have for nearly 150 years. Just taste [our olive oil spreads and foods](#) to understand how passion makes perfect.

For more about the Bertolli way of life, [visit www.bertolli.co.uk](http://www.bertolli.co.uk)

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